

Il Casato

Pinot Grigio Valdadige DOC

Vinification

The grapes are softly pressed to obtain the must that undergoes a white vinification in stainless steel tanks at a controlled temperature of 16°–18° degrees. After that, aging and stabilization processes follow, before the cold bottling.

Description

Straw yellow color, intense and long lasting fruity and floral nose, with golden apple, litchi and hay hints. In the mouth, it is dry, with great character and elegance, and a good balance between body and acidity.

Food Pairings

It is perfect as an aperitif, and to be paired to courses not too much savory but a little greasy, as cheeses and cold cuts starters, risotto, well-seasoned seafood and white meat.

Pinot Grigio	**Valdadige**	**10-12 °C**	**Alcol: 13%** **Zuccheri: 3.5 g/l**